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ning of each regular issue of the PCT Gazette.

(54) Title: **USE OF LOW-GLYCEMIC SWEETENERS IN FOOD AND BEVERAGE COMPOSITIONS**

(57) **Abstract:** There is described a process for preparing a food or beverage composition having sweetness and a low glycemic index that entails incorporating in the composition a low glycemic index product comprising sucrose and an acceptor selected from the group consisting of a sugar and a sugar alcohol having free hydroxyl groups at one or more of carbon positions numbers 2, 3 and 6 that can accept a glucose unit from sucrose, the blend having been reacted with a glucanucrase enzyme. Also disclosed is a process for reducing glycemic index of a food or beverage composition that entails introducing into the food or beverage composition a low glycemic index product comprising a blend of sucrose and a syrup or syrup solids comprising an acceptor selected from the group consisting of a sugar and a sugar alcohol having a free hydroxyl groups at one or more of carbon positions numbers 2, 3 and 6 that can accept a glucose unit from sucrose, the blend having been reacted with a glucanucrase enzyme.

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